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# Professional Cake Decorating



## Synopsis

The comprehensive guide to amazing cake decorationânow fully updated Professional Cake Decorating is a must-have resource for professional and aspiring cake artists, baking and pastry students, and cake decorating hobbyists, drawing on years of experience from master cake designer and IACP Award nominee Toba Garrett. This Second Edition has been completely revamped with gorgeous new photography and a fresh new design. The New Skills have been re-organized into a user-friendly, step-by-step format, and line art and photos throughout the book provide a visual reference for each new technique. The book begins with an introductory chapter on all the fundamentals of the cake designer's art, from covering a cake board to assembling and icing a layered cake to stacking cake tiers with pillars or columns. Subsequent chapters cover decorating techniques including Basic, Intermediate, and Advanced Piping Skills, The Art of Writing and Painting, Royal Icing Design Skills, Hand Modeling Skills, Pastillage Construction, Gumpaste Flowers, and much more. A chapter on Miniature Cakes and Decorated Cookies includes techniques for making petit fours and other small treats, while the Cake and Confectionery Gallery provides inspiration for decorators with nearly 20 full-page photos of breathtaking cakes and information on the techniques needed to complete each one. Garrett also includes recipes for cakes, fillings, icings, cookies, and more, as well as an appendix of templates to help decorators replicate the designs shown in the book.

## Book Information

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## Customer Reviews

I have been long awaiting the arrival of this second edition book by the most talented Toba Garrett,

and it has been worth the wait! Though Chef Garrett has published other fine books in the baking field, the first edition book of "Professional Cake Decorating" published in 2006, had been the one that came initially from the requests of her students; something to consolidate the overwhelming mountains of teaching in this field. The 2006 edition encompassed the techniques of cake decorating, though much can be used in other areas of culinary decorating (cookies, cupcakes, etc). Having the first edition book well-worn, I feel confident in my opinion that this second edition far exceeds all that she offered in the first. She has updated and reorganized this excellent teaching tome, by streamlining some aspects and intensifying others. With the initial target audience of students, those who are comfortable in their cake decorating skills, as well as a patient beginner, can certainly embrace the joyous challenges as she takes you through a myriad of more detailed lessons and techniques. To compliment the serious attention that she gives this artform, there is an accompanying instructor's manual as well. The photography is crisp and clear, the drawing clean, the text straight forward. Charts, colored and B&W photographs, with the steps needed to achieve the end results, are given. Having said this, there is an assumption that you have some skill base already. With each lesson, she provides you with the prep/set-up, the instructions, lesson reviews, and even performance tests to help build your confidence by practicing. Each lesson introduction page will list everything you will need to complete that section.

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